

Buckwheat Crusty

using MEIN BUCHWEIZEN and BUCHWEIZEN-SAUERTEIG



Rye flour type 1150	2.500 kg
Wheat flour type 550	2.200 kg
MEIN BUCHWEIZEN	5.000 kg
BUCHWEIZEN-SAUERTEIG	0.300 kg
Yeast	0.150 kg
Water, approx.	7.300 l
Total weight	17.450 kg

Mixing time: 6 + 2 minutes, spiral mixer

Dough temperature: 27 – 29° C

Bulk fermentation time: approx. 45 minutes

Scaling weight: 1.200 kg

Intermediate proof: none

Processing: rustic, round

Final proof: 40 – 45 minutes

Baking temperature: 250° C, dropping

Baking time: 50 – 60 minutes